

KADRIANTA. S

Executive Chef




Contact

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Maldives

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Summary

A skilled culinary professional, recognized for comprehensive knowledge of international cuisine and an innovative approach to setting the stage for a customized dining experience.

Over 16 years of progressive experience managing the provision of pre-opening and established hotel and resorts, restaurants, club house and banqueting, refining the art of cooking, developing impressive menus, and preparing culinary dishes influenced by culturally diverse regions around the globe. Particularly adept in the ability to cultivate partnerships with service providers in obtaining the freshest and highest quality ingredients and committed to leaving patrons with an especially memorable dining experience.

Skill Highlights

- Pre-opening skill
- Menu engineering
- Effective cost controller
- Specializes in unique fusion cuisine
- Strong decision maker
- Innovative
- Service-focused
- Efficient multitasker

Education

Postgraduate Diplomas
Westford University College Dubai
Hotel and Tourism Management
14 July 2014 to 29 August 2015

Diplomas
The Pertiwi Tourism Academy Jakarta
Hotel and Tourism Management
20 February 2004 to 14 March 2005

Experience

Executive Chef

25 August to Present

Varu by Atmosphere Resort-Maldives – \$ 4.9 million-year end food revenue

- Overseas 5 F&B outlets (Lime and chili ADD restaurant, Charcoal fine dining grill restaurant, NU fine dining seafood Mediterranean restaurant, Kaage fine dining Maldivian restaurant and Bay rouge bar)
- Maintaining food cost at 28%
- Provide personal chef services for variety of celebrities and food blogger in dining destination
- Implement HACCP system in systematic approach to hazard identification, assessment of risk and control
- Work closely with head office in term of new SOP's, idea, best practices, and implementations

Re-opening Executive Chef

09 Dec 2020 to 10 August 2022

Fushifaru Resort-Maldives (Reestablished resort kitchen operation)

- Leads operations of \$ 3.5 million year end food revenue.
- Designed and implemented a creative menu with use of fresh, local ingredients to provide a 5-star dining experience in Raakani fine dining restaurant.
- Provide personal chef services for variety of celebrities and food blogger in dining destination
- Reorganized the layout of main kitchen at Korakali ADD and develop creative and diverse themed night buffet menu.
- Work closely with sales and marketing team to provide and cater high profile guest request and demand.
- Maintain food cost at 31% and implement strict budget for food preparation.

Complex Executive Sous Chef

10 June 2019 to 03 May 2020

Crowne Plaza and Holiday inn Doha the Business Park-Qatar

- Overseas 3 properties (*Crowne Plaza, Holiday inn and Hospital*)
- Develops menu and oversees food preparation, staff supervision, quality control, supplies inventory and vendor negotiations.
- Assigns stations and work shift of 120 kitchens and stewarding staff including head chefs, line cooks and kitchen crew for maximum productivity
- Develops food preparation techniques and supplies ordering system that minimize wastage
- To assist the complex executive chef overseeing 10 F&B outlets.
- Maintain food cost at 32% and implement strict budget for food preparation.

Pre-opening Executive Chef

19 March 2017 to 06 June 2019

Centara Muscat Hotel-Oman (The first Centara brand in Middle East)

- Create kitchen guidance material and procedure and kitchen signage
- Create and develop new menu for three F&B outlets and preparing the food cost loads
- Hiring and interview the kitchen team member based on designated station
- Maintain the food cost at 28%
- Maintain the brand standard in daily routine, keeping a good relationship with head office in term of F&B trend and implementation.

Complex Head Chef

12 March 2015 to 11 March 2017

Novotel - Ibis DCC – Ibis Al Rigga Dubai (3 properties)

- Fully in charge of kitchen operation in three properties
- Part of hotels HACCP certification awarded by Bureau Veritas Dubai
- Part of hotel ISO 9001 and 14001 certifications awarded by Bureau Veritas Dubai
- Ensuring the consistency of the product through the kitchen and outlets
- Maintaining food cost at 29%
- Maintaining daily market list to ensure smooth operation

Complex Sous Chef

10 March 2013 to 11 March 2015

Novotel - Ibis DCC Dubai (2 properties)

- Lead and inspire the team to ensure the kitchen run smoothly at all time
- Fully in charge of kitchen operation in the absence of the executive chef
- Ensuring the consistency of the product through the kitchen and outlets
- Assisting the executive chef in maintaining food cost at 29%
- Maintaining daily market list to ensure smooth operation

Pre-Opening-Jr Sous Chef

28 February 2012 to 26 February 2013

The Ritz Carlton DIFC-Dubai

- Assisting sous chef to perform his duty by delivering the highest standard of food production
- Responsible to write and create the dish of the day for business lunch restaurant
- To carry out any training as required
- Maintaining the required level of hygiene standard as laid down both government municipality and brand standard

Pre-Opening-Chef de Partie

01 June 2010 to 25 February 2012

The Ritz Carlton DIFC-Dubai

- Overseas the preparation, cooking and presentation of the dishes in seafood section
- Preparing buffet food and served at the best quality
- Direct and train the junior chef in their section
- Enforcing strict health and hygiene standard in the kitchen

Pre-Opening-Demi Chef de Partie

10 December 2010 to 29 May 2011

The Ritz Carlton DIFC-Dubai

- Handling the kitchen section, ensuring the full and well mise en place ready for service
- Work together with the junior staff and reporting to chef de partie
- Helping CDP preparing buffet service and a 'la carte mise en place

Pre-Opening-Commis I

23 May 2009 to 30 November 2010

Shangri-La Qaryat Al Berri-Abu Dhabi

- In charge in homemade pizza and pasta station

Pre-Opening-Commis I

26 August 2007 to 31 December 2008

Biella Italian Restaurant-Dubai

- Preparing all Italian sauce for a 'la carte
- Set up station to be ready for service

Commis 3

20 November 2005 to 17 August 2007

Sari Pan Pacific Hotel-Jakarta, Indonesia

- Worked at fiesta ADD restaurant, handling omelet and live station

Awards

Bronze medal of master of seasoning cooking competition Middle East

By Unilever Food Solution-Dubai

07 October 2018

Obtaining 1st place guest engaging program

By The Ritz Carlton Hotel DIFC-Dubai

03 December 2012

Obtaining 1st place cooking competition (The Battle of the Chefs)

By The Address Montgomerie Hotel Emirates Hill-Dubai

29 August 2012

Nominated for employee of the month

By The Ritz Carlton Hotel DIFC-Dubai

18 April 2012

Obtaining 2nd place cooking competition

By Shangri-La Hotel-Abu Dhabi

April 2010

Participated in Emirates salon culinary competition

By Emirates salon culinary Guild-Dubai

20 February 2010

Obtaining bronze medal cooking competition

By Jakarta salon culinary Guild-Jakarta

28 March 2007